

Room Service Menu

*Menu items and pricing subject to change

Breakfast

Available 24-hours-a-day

Fruits and Fruit Juices

Freshly Squeezed Orange Juice Small . . \$3.95 Large . . \$4.95

Apple, Cranberry, Grapefruit, Pineapple, Tomato or V8 Juices
Small . . \$3.75. Large . . \$4.75

Fresh Seasonal Sliced Ripe Melon \$5.50

Stewed California Prunes \$4.75

Fresh Berries in Season \$5.95

Sliced Bananas with Brown Sugar and Cream \$3.95

Seasonal Diced Melons, Fruits and Berries \$5.95

Natural or Fruited Yogurt \$4.50

Hot and Cold Cereals

Old Fashioned Oatmeal \$6.25
Brown Sugar, Vanilla Bean Marinated Golden Raisins and Milk or Cream

Cream of Wheat with Maple Syrup and Milk or Cream \$5.50

Selected Cereals Plain \$4.95
Corn Flakes, Rice Krispies, Raisin Bran, Granola, Special K,
Shredded Wheat or Frosted Flakes
. . . with Bananas or Seasonal Berries \$5.95

Continental Breakfast

Choice of Chilled Juice, Breakfast Pastry, Sweet Butter and

Fruit Preserves, Coffee, Tea, Decaffeinated Coffee or Milk \$9.75

The Peppermill Breakfast

Selection of Chilled Juice, Three Eggs any style, Hickory Smoked Bacon, Link Sausage or Grilled Ham Steak, Breakfast Potatoes, Toast, Biscuits or Muffin, Sweet Butter and Preserves, and Coffee, Tea, Decaffeinated Coffee or Milk \$14.95

Specialty Breakfasts

All Eggs and Omelettes are served with Breakfast Potatoes, choice of Toast, Bagel, Biscuit or English Muffin with Sweet Butter and Fruit Preserves.
Egg Beaters or Egg Whites available upon request

Three Eggs any style \$11.95

Choice of Hickory Smoked Bacon, Link Sausage, Grilled Ham Steak, Canadian Bacon or Sliced Vine-Ripened Tomatoes

Classic Eggs Benedict \$11.95

Twin Poached Eggs on Toasted English Muffin with Canadian Bacon and Hollandaise Sauce
...With Crabmeat \$14.94

Joe's San Francisco Special \$11.95

Freshly Scrambled Eggs combined with Spinach, Ground Beef, Sausage, Mushrooms and Onions, topped with Cheddar Cheese

Three Egg Omelette \$11.50

Select any combination of your favorite ingredients

Filling Selections:

Bacon, Green Chiles, Spinach, Smoked Salmon, Mushrooms, Tomatoes, Ham, Bell Peppers, Cheddar Cheese, Sausage, Onions, Jack Cheese

Corned Beef Hash \$11.95

With Three Eggs, any style

Smoked Pork Chops and Eggs \$12.95

Served with Biscuits and Country Gravy

Breakfast New York Steak and Eggs \$17.95

8 oz. Steak grilled to your order

From the Griddle

Selections served with Warm Maple Syrup and Sweet Butter

Crisp Belgian Waffle (5 a.m. to Noon) \$8.95
With Seasonal Fresh Berries and Whipped Cream \$10.50

Buttermilk Pancakes Short Stack \$7.95 \$8.95
Plain, Blueberry, Banana or Chocolate Chip

Cinnamon French Toast \$8.95
Prepared with Banana Bread or Cinnamon Swirl

From Our Bakery

Selections served with Fruit Preserves and Sweet Butter

Freshly Baked Croissant \$4.25

Blueberry, Bran or Seasonal Fruit Muffin \$4.25

Toasted English Muffin \$4.25

Danish Pastry \$4.95

Country Biscuits \$4.25

Toasted Bagel with Cream Cheese \$4.95

Toast \$2.95
Choice of White, Whole Wheat, Rye, Sourdough or English Muffin

Doughnuts
Each . . \$1.50 1/2 Dozen . . \$8.75 Dozen . . \$17.00

Side Orders

One Egg any style \$2.95

Two Eggs any style \$4.95

Egg Beaters \$4.95

Hickory Smoked Ham, Link Sausage, Canadian Bacon
or Grilled Ham Steak \$5.25

Breakfast Potatoes \$4.25

Corned Beef Hash \$6.95

Sliced Vine-Ripened Tomatoes \$3.50

Biscuits and Country Gravy \$6.75

Beverages

Freshly Brewed Coffee or Decaffeinated Coffee

3 cup Pot \$6.50

6 cup Pot \$9.50

Milk Small . . \$3.25. . . . Large . . \$4.25

2%, Skim or Chocolate Milk available

Selections of Lipton or Herbal Teas

3 cup Pot \$5.95

6 cup Pot \$8.95

Iced Tea or Lemonade \$3.50

Hot Chocolate

3 cup Pot \$6.50

Soda \$3.50

Pepsi, Diet Pepsi, Coke, Diet Coke, 7-Up, Diet 7-Up, Root Beer

Freshly Squeezed Orange Juice Small . . \$3.95 Large . . \$4.95

Apple, Cranberry, Grapefruit, Pineapple, Tomato or V8 Juices

Small . . \$3.95. . . . Large . . \$4.95

Sparkling or Regular Bottled Water \$3.95

All Day Dining

Available 24-hours-a-day

Appetizers and Soups

Breaded Mozzarella with Marinara Sauce \$9.95

Chilled Gulf Shrimp or Crabmeat Cocktail \$14.95
Zesty Cocktail Sauce, Wasabi Mayonnaise and Lemon

Crispy Fried Chicken Tenders \$10.50
Served with Honey-Mustard or Barbecue Dipping Sauce

Asian Trio \$10.50
Vegetable Spring Rolls, Chicken Potstickers and Steamed
Pork Dumplings with Ginger-Soy Dipping Sauce

Grilled Chicken Quesadilla \$10.25
Served with Pico de Gallo, Sour Cream and Guacamole

Spicy Buffalo-Style Chicken Wings \$9.95
Hot Wings served with Celery Sticks and Bleu Cheese Dressing

Baked French Onion Soup \$6.95
With Sourdough Crouton, Swiss and Parmesan Cheese Gratinee

Freshly Prepared Soup of the Day \$5.95
Our Chef's finest served each day between 11 a.m. and midnight

Salads

Dressings include Bleu Cheese, Thousand Island, Caesar, Ranch,
Honey-Mustard and Herb Vinaigrette

Peppermill Garden Salad \$6.50
Crisp Seasonal Baby Greens with Tomatoes, Cucumbers,
Radishes, Carrots and Choice of Dressing

Cobb Salad \$13.50
Freshly Roasted Turkey Breast, Smoked Bacon, Avocado,
Eggs, Bleu Cheese and Black Olives on Seasonal Greens

Fresh Fruit Fantasy \$14.95

An array of seasonal sliced fresh Fruits and Berries, served with Banana Bread, Honey-Yogurt Dressing and Cottage Cheese

Caesar Salad Small . . \$7.95 Large . . \$10.50

Torn Hearts of Romaine tossed with Sourdough Croutons, Parmesan Cheese and Caesar Dressing

With Grilled Breast of Chicken \$12.95

With Grilled Shrimp \$15.50

Seafood Melange \$16.95

Shrimp and Crabmeat tossed with Seasonal Greens, Tomatoes, Avocado and Sliced Egg; Choice of Louis Dressing or Herb Vinaigrette

Sandwich Selections

Served with choice of French Fries, Potato Salad or Cottage Cheese

California Clubhouse \$11.50

Triple-decker of Roasted Turkey, Hickory Smoked Bacon, Lettuce, Jack Cheese, Vine-Ripened Tomatoes and Avocado

Traditional Hamburger \$10.50

Ground Beef Patty cooked to your order with Vine-Ripened Tomatoes, Lettuce, Onions and Pickle

Choice of Cheddar, Swiss, American or Bleu Cheese add \$1.00

Classic Grilled Rueben \$11.95

Thinly sliced Corned Beef piled high on grilled Rye with Sauerkraut, Swiss Cheese and Russian Dressing

Deli Style Sandwich \$10.95

Served with Vine-Ripened Tomatoes, Lettuce and Pickle

You choose one or more of the following ingredients:

Pepperoni, Smoked Ham, Corned Beef, Roast Beef, Roast Turkey, Tuna Salad

Cheddar Cheese, Swiss Cheese and Jack Cheese

French Dip \$11.95

Thinly sliced Roasted Beef served on French Roll with Beef Jus

New York Steak Sandwich \$16.95

Served on Crisp Baguette with Sautéed Onions and Peppers

Traditional Grilled Cheese \$9.75

Your choice of American, Cheddar, or Swiss Cheese on Grilled White, Whole Wheat, Sourdough or Rye Bread

Patty Melt \$11.95
Ground Beef Patty with Swiss Cheese, Sautéed Onions and
Thousand Island Dressing on Grilled Rye

Grilled Chicken Sandwich \$10.25
Marinated Grilled Chicken Breast with spicy BBQ Sauce,
Jack Cheese, Lettuce and Tomatoes

Grilled Veggie Sandwich \$10.95
Grilled Mushrooms, Onions, and Peppers, Avocado, Tomatoes, Cucumbers,
Lettuce, Jack and Cheddar Cheeses with Basil Pesto Mayonnaise

All Day Specialities

Southern Fried Chicken \$14.95
Served with French Fries, Biscuits and Honey

Penne Pasta with Steamed Vegetables \$13.95
Tossed with Fresh Basil, Tomatoes, Garlic and Olive Oil

12" Pizza \$14.50
Your choice of toppings include:
Bell Peppers, Black Olives, Canadian Bacon,
Ground Beef, Italian Sausage, Mushrooms,
Onions, Pepperoni, Tomatoes

Grilled Pesto Chicken \$16.95
Pesto Marinated Grilled Chicken Breast served with
French Fries or Baked Potato and Fresh Vegetable

Golden Fried Shrimp \$19.95
Served with French Fries, Cocktail Sauce and Lemon

T-Bone Steak (16 oz.) \$29.95
Choice of French Fries or Baked Potato and Fresh Vegetable

Dinner

Available 5 p.m. until 11 p.m.

Starters

Chilled Gulf Shrimp or Crabmeat Cocktail \$14.50
With zesty Cocktail Sauce, Wasabi Mayonnaise and Lemon

Lobster Bisque Laced with Sherry \$9.95
With chunks of Lobster meat and Chantilly Cream

Asian Trio \$10.50
Vegetable Spring Rolls, Chicken Potstickers and Steamed
Pork Dumplings with Ginger-Soy Dipping Sauce

Freshly Prepared Soup of the Day \$5.95
Our Chef's finest served each day between 11 a.m. and midnight

Baked French Onion Soup \$6.95
With Sourdough Crouton, Swiss and Parmesan Cheese Gratinee

Salads

Dressings include Bleu Cheese, Thousand Island, Caesar, Ranch,
Honey-Mustard and Herb Vinaigrette

Peppermill Garden Salad \$6.50
Crisp Seasonal Baby Greens with Tomatoes, Cucumbers,
Radishes, Carrots and Choice of Dressing

Caesar Salad Small . . \$7.95. . . . Large . . \$10.50
Torn Hearts of Romaine tossed with Sourdough Croutons,
Parmesan Cheese and Caesar Dressing
With Grilled Breast of Chicken \$12.95
With Grilled Shrimp \$15.50

Please refer to our wine list for wines by the bottle or ask for
wines available by the glass.
Available 5 p.m. until 11 p.m.

Entrees

All Entrees are served with Soup of the Day or Garden Salad, Choice of Baked Potato, Roasted
Garlic Mashed Potato or Wild Rice Medley and Seasonal Steamed Vegetables

Grilled New York Steak (12 oz.) \$34.95
Served with Sautéed Mushrooms and Cabernet Essence

Fire Roasted Breast of Chicken \$24.95
Finished with Sautéed Artichokes, Mushrooms, Sun-Dried
Tomatoes and Lemon Butter Sauce

Roasted Prime Rib of Beef Au Jus 16 oz. \$27.95 22 oz. \$32.95

Slow roasted and served with Horseradish Chantilly and Beef Jus

Grilled Center Cut Filet Mignon of Beef \$36.95

8 oz. Grilled Filet served with Sauce Béarnaise

Broiled Lobster Tails \$48.95

10 oz. Lobster Tails served with Drawn Butter and Lemon

Charbroiled Double Sonoma Lamb Chops \$39.95

Port Wine Jus and Roasted Garlic; Mint Jelly on request

Grilled Fillet of Pacific Salmon \$28.95

Served with Chive Butter

Medallions of Veal Piccata \$33.50

Finished with Sautéed Mushrooms, Capers and Lemon Butter

Duo of Filet Mignon and Lobster \$64.00

8 oz. Filet and Lobster Tail served with Sauce Béarnaise,
Drawn Butter and Lemon

Pina Colada Prawns \$33.00

Coconut crusted Jumbo Shrimp served with Mango-Lime Chutney

Desserts

Available 24-hours-a-day

New York Style Cheesecake with Wild Berry Compote \$7.95

Tiramisu with Espresso Cream \$7.50

Caramel Apple Pie with Cinnamon Cream \$7.50

Chocolate Suicide Cake \$7.50

Warm Peach or Apple Cobbler with Vanilla Ice Cream \$7.50

Selected Ice Creams \$4.95

Chocolate or Hot Fudge Sundae \$8.95

Old Fashioned Banana Split \$8.95

Specialty Milk Shakes or Ice Cream Floats \$6.95

Beverages

Freshly Brewed Coffee or Decaffeinated Coffee

3 cup Pot \$6.50

6 cup Pot \$9.50

Milk Small . . \$3.25. . . . Large . . \$4.25

2%, Skim or Chocolate Milk Available

Selections of Lipton or Herbal Teas

3 cup Pot \$5.95

6 cup Pot \$8.95

Iced Tea or Lemonade \$3.50

Hot Chocolate

3 cup Pot \$6.50

Soda \$3.50

Pepsi, Diet Pepsi, Coke, Diet Coke, 7-Up, Diet 7-Up, Root Beer

Freshly Squeezed Orange Juice Small . . \$3.95 Large . . \$4.95

Apple, Cranberry, Grapefruit, Pineapple, Tomato or V8 Juices

Small . . \$3.95. Large . . \$4.75

Sparkling or Regular Bottled Water \$3.95

In-room Hospitalities

Available 24-hours-a-day

Hospitality Packages

The Peppermill offers special Hospitality Packages for your convenience.

Please contact the Room Service Manager for assistance in your hospitality selections and arrangements.

Chilled Selections

Chilled Jumbo Shrimp on Ice (per dozen) \$48.00

Rainbow of Vegetable Crudités With Dipping Sauces

Small (serves 10-15) . . \$75.00

Large (serves 20-30) . . \$1540.00

Imported & Domestic Cheeses Display With Crackers and Sliced Baguettes

Small (serves 10-15) . . \$95.00

Large (serves 20-30) . . \$155.00

Seasonal & Tropical Fresh Fruit Display With Honey-Yogurt Dip

Small (serves 10-15) . . \$85.00

Large (serves 20-30) . . \$160.00

Variety of Deli Meats & Cheeses With Freshly Baked Rolls and Breads

Small (serves 10-15) . . \$95.00

Large (serves 20-30) . . \$180.00

Hot Selections

One dozen minimum

Scandinavian Style Meatballs With Sour Cream-Dill Sauce

(per dozen) \$26.95

Fried Mozzarella Sticks With Marinara Sauce

(per dozen) \$26.95

Ocean Scallops Wrapped in Crispy Bacon

(per dozen) \$36.00

Chicken Potstickers With Soy-Ginger Dipping Sauce

(per dozen) \$30.75

Vegetable Spring Rolls with Plum Sauce

(per dozen) \$26.95

Spicy Buffalo-Style Chicken Wings With Bleu Cheese Dip

(per dozen) \$26.95

Fried Breaded Shrimp With Cocktail and Tarter Sauce

(per dozen) \$48.00

Dry Snacks

Premium Mixed Nuts (per pound) \$19.50

Pretzels (per bowl) \$12.95

Potato Chips or Tortilla Chips (per bowl) \$16.50

Bleu Cheese or Onion Dip (per bowl) \$7.95

Salsa Fresca (per bowl) \$8.95

Guacamole (per bowl) \$12.50

Beer

Domestic Bottle . . \$5.00

Budweiser, Bud Light, Coors, Coors Light, Michelob,
Miller Genuine Draft, Miller Lite or O'Douls

Import and Micro Brews Bottle . . \$5.50

Corona, Sierra Nevada Pale Ale or Heineken

Spirits and Mixers

Mixers \$3.50

Pepsi, Diet Pepsi, Coke, Diet Coke, Tonic, Club Soda, Ginger Ale, 7-Up, Diet 7-Up

Bloody Mary Liter . . \$13.00

Freshly Squeezed Orange Juice Liter . . \$14.00

Margarita Liter . . \$19.50

Juice (Apple, Cranberry, Grapefruit or Pineapple) Liter . . . \$9.90

Brandy and Cognac, Scotch

Courvoisier \$75.00

Chivas Regal \$95.00

Hennessy XO \$295.00

Dewars White Label \$70.00

Korbel \$34.00

Glenlivet \$110.00

Remy Martin VSOP \$145.00

J & B \$65.00

Johnny Walker Black \$95.00

Gin

Beefeater \$52.00

Bombay \$65.00

Bombay Sapphire \$68.00

Tanqueray \$72.00

Tequila

Jose Cuervo Gold \$55.00

Patron Silver \$90.00

Herradura Anejo \$110.00

Liqueur

Bailey's Irish Cream \$63.00

Grand Marnier \$105.00

Kahlúa \$60.00

Tuaca \$60.00

Vodka

Absolut \$60.00
Grey Goose \$88.00
Ketel One \$67.00
Skyy Vodka \$52.00
Smirnoff \$41.00
Stolichnaya \$60.00

Rum

Bacardi Light \$36.00
Captain Morgan \$45.00
Malibu Rum \$40.00
Myer's Dark \$60.00

Whiskey

Canadian Club \$51.00
Crown Royal \$78.00
Crown Royal Reserve \$105.00
Jack Daniels \$65.00
Jim Beam \$40.00
Seagram's 7 \$35.00
Seagram's VO \$46.00

From our Wine Cellar

Ask for wines available by the glass

Champagne & Sparkling Wines

Chandon Brut Cuvee, Napa \$45.00
Dom Perignon, Champagne \$360.00
Martini & Rossi Asti, Piedmont \$45.00
Moet & Chandon - White Star, Champagne \$91.00
Mumm Cuvee, Napa, Blanc de Noir \$49.00
Mumm Extra Dry, Champagne \$78.00
Schramsberg Blanc de Blancs, Napa \$74.00
Veuve Clicquot "Ponsardin" Champagne \$95.00

White Wines

Chardonnay

Beringer, Napa \$38.00
Cakebread, Napa \$85.00
Far Niente, Napa \$105.00
Ferrari Carano, Sonoma \$65.00

Kendall Jackson Grand Reserve, California \$60.00
Sonoma Cetrer Russian River Ranches, Sonoma \$41.00
Robert Mondavi, Napa \$55.00
Rombauer, Napa \$75.00

White Zinfandel & Riesling

Beringer White Zinfandel, Napa \$26.00
Franz Reh Piesporter Goldtröpfchen Spätlese \$38.00
Santa Margherita Pinot Grigio, Italy \$55.00

Sauvignon Blanc/Fumé Blanc

Cakebread, Napa \$49.00
Kenwood, Sonoma \$34.00

Ask for wines available by the glass

Red Wines

Cabernet Sauvignon & Blends

Beaulieu Vineyard "Rutherford," Napa \$62.00
Caymus, Napa \$180.00
Jordan, Alexander Valley \$110.00
Kendall Jackson, California \$48.00
Chimney Rock, Stags Leap District \$106.00
Cake Bread, Napa \$155.00
Mount Veeder Winery, Napa \$83.00
Opus One, Napa \$389.00

Merlot

Duckhorn, Napa \$120.00
Ferrari Carano, Sonoma \$65.00
Kendall Jackson, Vintner's Reserve, Sonoma \$48.00
Pride Mountain Vineyards, Napa \$129.00
Raymond Reserve, Napa \$42.00

Pinot Noir & Shiraz

Wishing Tree Shiraz, Australia \$34.00
King Estate Pinot Noir, Oregon \$56.00
Goldeneye Pinot Noir (by Duckhorn), Anderson Valley \$129.00

The Peppermill's wine cellar carries an extensive selection and is the recipient of the Wine

Spectator's "Best of Award of Excellence."

Please contact the Room Service Captain or Manager for vintages and other selections that are available.

Because the Peppermill Hotel Casino has been licensed by the State of Nevada to sell alcoholic beverages,

no liquor, wine or beer may be brought into the Hotel for the purpose of hospitality entertaining without the prior knowledge of the Room Service Manager.

Orders may be placed any time by dialing 88438. \$5.00 minimum order. \$2.00 In Room Dining Charge, 18% gratuity and tax will be added.